



RABBIT CACCIATORE

- 1 whole rabbit, cut into pieces
- 1 package sliced button mushrooms
- 14oz. can diced Italian-seasoned tomatoes (drained)
- 12 oz cooked pasta (rotini or fettuccini)
- 3 Tbsp. flour
- 2 tsp. chopped garlic
- ¼ tsp. salt
- ⅛ tsp. pepper
- 2 Tbsp. olive oil
- 2 Tbsp. tomato paste
- 1 cup chopped onion

Now We're
Cookin'!
with
Martha Danlek

Dust rabbit with flour enough to coat, season with salt and pepper.

In skillet, heat olive oil over medium-high heat.

Add rabbit and cook for approximately 3 minutes per side, remove rabbit and set aside.

Add onions, mushrooms, and garlic to the skillet reducing the heat to medium, cook for 5 minutes stirring occasionally.

Add drained tomatoes, wine, and tomato paste, bring to a boil.

Add rabbit, and tuck into the sauce.

Cook mixture on medium-low heat partially covered for approximately 8 minutes, until the meat is tender.

Serve over cooked pasta of choice.